



Creamy pasta



The perfect indulgence. This recipe shows you how to make your own pasta but if you don't have the time shop bought works too. This delicious dish is the perfect treat or a wonderful dish for date night with a partner, family or friends.

This recipe serves 2

What you'll need:

Pasta machine (if making your own), large frying pan/wok, large saucepan, water to cook pasta, measuring spoons, measuring jug, wooden mixing spoon x2, fork

Ingredients

Pasta

- 300g chapati flour or plain white flour
- $\frac{1}{2}$ tsp salt
- 150ml water
- 2 tsp olive oil

Creamy sauce

- 1 small glass of white wine (about 125ml)
- 2 tsp capers
- $\frac{1}{2}$ red onion diced
- $\frac{1}{2}$ aubergine sliced and quartered
- 8 closed cup mushrooms quartered
- 2 large garlic cloves minced/finely chopped
- $\frac{1}{4}$ tsp black pepper
- 2 tbsp cream cheese (we use Tesco coconut alternative)
- 1tbsp olive oil
- Fresh herbs, coriander, basil and chives about a tablespoon worth or 1 tsp of dried mixed herbs

Method

Pasta

1. Mix flour and salt then heap into a pile and make a well in the centre
2. Pour in the water and oil and mix with a wooden mixing spoon, then get your hands in and knead into a smooth dough
3. Wrap in a brown paper bag and pop it into the fridge for about half an hour

Creamy pasta dish

1. Heat the olive oil over a medium heat and add the onions and garlic. Fry for about 4-5 minutes until the onion is turning soft
2. Then add the mushrooms, aubergine and capers, fry for 2-3 minutes then add the white wine. Allow the wine to reduce down while simmering
3. Begin to heat a saucepan of water over a medium heat, this will be used to cook the pasta
4. In the frying pan add the black pepper and cream cheese and give everything a good stir
5. Allow to simmer
6. While this is simmering, bring your pasta dough out of the fridge and roll out in your pasta machine. You can make either tagliatelle or spaghetti
7. When your saucepan is boiling add your pasta, stir with a fork and simmer for about 4 minutes
8. In your frying pan add the fresh herbs/dried herbs and give everything a good stir, have a little taste and add a small amount of salt to meet your taste
9. When the pasta is cooked drain and allow to sit for a minute or two
10. Serve up the pasta then pour your creamy sauce over the top
11. Sprinkle a little extra basil on top 😊

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